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MIGUEL'S MAKE: TORTILLA WRAP

Print Instructions

Get a taste of Mexico and try Miguel's tasty Tortilla Wraps. Hot or cold, they make a tasty alternative to sandwiches in your lunch box!

Ingredients:

- A packet of flour tortillas
- A bottle of Passata
- Grated cheese
- Ham that has been chopped

(You can also use other ingredients for the filling such as tuna, sweetcorn, peppers or mushrooms.)

Method:

IMPORTANT: you need to use a hot frying pan for this make, so please **make sure you ask an adult** to help you.

First heat a dry frying pan on the hob and then place the tortilla wrap into the hot pan for about a minute.
Take the pan off the heat, spread some passata over the tortilla and add the grated cheese and chopped ham (or your alternative fillings).
Put the pan with the filled tortilla back onto the heat for another minute or so, cooking it until the cheese has lightly melted.
Holding the handle with both hands, take the frying pan off the heat and slide the wrap out of the pan and on to a plate. When it has cooled slightly, roll it up and serve!